

-Special-

Fresh Yellowfin Tuna from Japan

Nigiri \$5/pc Sashimi \$20/4pcs Roll \$8

also available as 3 kinds Sashimi with Wild Sockeye Salmon and Local Albacore Tuna \$30

(Fresh AAA Yellowfin Tuna, fully sustainable fishery, handline caught and center cut loins)

Fresh Pacific Striped Bass

Nigiri \$4.25/pcs Sashimi \$19/5pcs Roll \$7

also available as 3 kinds Sashimi with Wild Sockeye Salmon and Local Albacore Tuna \$27

(The World's only open ocean-raised pure breed recommended by Oceanwise)

Ebi Fries

11.5

(5 pcs of Panko Crusted Prawn Fries with Sweet Teriyaki Sauce & Mayo)

Tako Wasabi

5.5

(Marinated Octopus & Wasabi stem served with Nori sea-weed)

Clam Chowder Croquette

12

(2 pcs Panko Crusted filled with Creamy Clam Chowder)

Premium Sake Tasting Flight

19

(2 oz each - 3 kinds of Premium Sake of the Day)

Nanbu Bijin Tokubetsu Junmai (300ml)(Iwate) 南部美人特別純米

38

(IWC 2017 Gold Award Sake. Rich but refreshing, medium intensity of aromas. Good balance of crispness and sweetness)

-Lunch Special-

Available 12 pm to 2:30 pm (No miso soup included for take out)

Pork Gyoza Lunch Set <i>(Pan-Fried Japanese Pork Dumplings, California Roll, Mixed Greens, Daily Appetizer and Miso Soup)</i>	18
Agedashi Tofu Lunch Set <i>(Deep Fried Tofu, Avocado Cuke Roll, Mixed Green Salad, Daily Appetizer and Miso Soup)</i>	18
Ebi Fries Lunch Set <i>(Panko Crusted Prawn Fries, California Roll, Mixed Green Salad, Daily Appetizer and Miso Soup)</i>	22
Chicken Karaage Don <i>(Deep Fried Chicken Thigh and Mixed Greens with Housemade Soy Based Sesame Ginger Sauce on a Bowl of Rice served with Miso Soup)</i>	19
California Roll and Shrimp Sunomono Salad Combo <i>(Served with Miso Soup)</i>	13
California Roll and Dynamite Roll Combo <i>(Served with Miso Soup)</i>	14
BC Roll and Spicy Dynamite Roll Combo <i>(Served with Miso Soup)</i>	14



Teishoku (Japanese pre-set Meal) is available for Dinner.

Please see the back of the menu for details